POT COOKING CHECKLIST

1. BRING CHICKEN FROM WALK-IN TO BREADING AREA. (FRY COLD BUT NOT FROZEN, 45 DEGREES F. IS DESIRABLE).
2. SEPARATE AND COUNT PIECES, BREAK THIGH JOINT AND PULL FAT FROM THIGH. DO NOT FOLD WING. PLACE CHICKEN IN MILK AND EGG DIP BASKET
3. SUBMERGE CHICKEN IN MILK AND EGG DIP. (CHANGE MILK AND EGG DIP AFTER EACH 20 POTS OR 40 HEAD OF CHICKEN.)
4. REMOVE CHICKEN FROM MILK AND EGG DIP, ALLOW TO DRAIN AND BECOME TACKY. (APPROXIMATELY 30 SECONDS).
5. PLACE CHICKEN IN SEASONED FLOUR.
6. FOLD CHICKEN INTO FLOUR AND PRESS BREADING ON TO CHICKEN WHILE FOLDING.
7. PLACE CHICKEN INTO WIRE BREADING BASKET, ROLL GENTLY (DO NOT SHAKE VIGOROUSLY) FROM SIDE TO SIDE TO REMOVE EXCESS FLOUR.
8. PLACE CHICKEN ON WIRE SLIDE TRAY. DO NOT BREAD CHICKEN TOO FAR IN ADVANCE OF COOKING. SLIDE WITHIN 2 MINUTES, HAND DROP WITHIN 2 TO 5 MINUTES, WASH AND BREAD AFTER 5 MINUTES.
9. SIFT SEASONED FLOUR AND ADD TO PROPER LEVEL AFTER EACH ROUND (16 POTS).
10. TREAT EACH POT AS AN INDIVIDUAL COOKING OPERATION.
11. REMOVE THERMOMETER AT 400° HIGH FLAME ON THE RISE.
12. PLACE CHICKEN INTO POT IMMEDIATELY.
13. ALLOW TURBULENCE TO SUBSIDE. (APPROXIMATELY 30 SECONDS).
14. LIFT AND SUSPEND CHICKEN, CHECK BROWNING. DO NOT STIR CHICKEN.
15. WIPE RIM OF POT.
16. CAP POT AND CLOSE RELIEF VALVE.
17. WHEN THE POT COMES TO PRESSURE, THE RELIEF VALVE WILL JIGGLE OR SPEW. TURN TO LOW FLAME AND CAREFULLY MARK TIME. (COOK FOR 11 MINUTES. ADJUSTMENTS CAN BE MADE IN THE COOKING TIME ACCORDING TO THE SIZE OF BIRD OR LOCAL CONDITIONS).
18. COOKING TIME IS COMPLETED, TIME OFF, FLAME OFF, OPEN THE RELIEF VALVE TO RELEASE PRESSURE.
19. WHEN PRESSURE SUBSIDES, UNCAP THE POT AND DUMP THE CHICKEN IMMEDIATELY. DO NOT DUMP CHICKEN ON PREVIOUS POTS.
20. RACK CHICKEN BONE DOWN IMMEDIATELY. PLACE A FULL RACK IN HEATING CABINET IMMEDIATELY--MAINTAIN THE HEATING CABINET AT 150°.
21. FOR PROPER DRAINAGE THE CHICKEN SHOULD BE IN THE WARMING CABINET AT LEAST 20 MINUTES PRIOR TO SERVING, AND NO LONGER THAN 2 HOURS.
22. CLEAN POT AND FILL WITH SHORTENING TO THE LINE. DO NOT HOLD SHORTENING IN THE POTS IF YOU ARE NOT PLANNING TO START ANOTHER ROUND IMMEDIATELY.

POSSIBLE PRODUCT PROBLEMS

GREASY CHICKEN:

1. Broken down shortening.
2. Thermometers out of calibration.
3. High flame not in adjustment.
4. Low flame too low.
5. Delay in removing chicken from pot after uncapping.
6. Dumping chicken on chicken.
7. Not properly placing chicken "bone down".
8. Left laying too long on dump table.
9. Improper temperature in warming cabinet.
10. Serving before chicken has drained 20 minutes
11. Dirty racks and dirty trays.

SPOTTY OR SPECKLED CHICKEN:

1. Milk and egg dip broken down.
2. Breading not sifted after each round.
3. Chicken not broken apart so each piece is covered with milk and egg dip.
4. Improper breading technique or raw chicken too cold.
5. Breading too far in advance of cooking.
6. Not lifting and suspending properly.
7. Removing lid before pressure subsides.
8. Failure to clean pot after each cooking.
9. Cooking with unfiltered shortening.
10. Low shortening temperature when chicken dropped.

HARD AND CRUSTY CHICKEN:

1. Dropping over 400° temperature (dropping too hot).
2. Loss of pressure due to faulty gasket.
3. Not turning to low flame after product comes to pressure.
4. Low flame adjusted too high.
5. Warming cabinet temperature too high and no water in the warming cabinet.
6. Browning too long.

STOVE ADJUSTMENT STANDARDS

Pilot - capable of igniting the burner

High Flame - all blue and covering the bottom of the pot

Low Flame - must maintain the jiggle or spew.

Refer to Engineering Bulletins #146 and #145A for adjustment information.

MILK AND EGG DIP

22 1/2 ounces net weight - milk and egg dip in package.

Following mixing direction on package

ALTERNATE MILK AND EGG DIP

2 pints of Carnation non-fat dry milk

3/4 pints of Kraft egg white-dry

1-1/2 gallons of water

Mix thoroughly and use for 20 pots of chicken

SEASONED FLOUR

25 pounds - Sift before using

ALTERNATE BREADING MIX

1 Bag seasoning

25 Pounds soft wheat flour (A & P Sunnyfield)

3.75 pounds International Sterling Purified Salt

WHIPPED POTATOES

Place in mixing bowl:

1-1/2 gallons of boiling water

1/4 pound margarine

7 teaspoons salt (non-iodized)

1-1/2 teaspoons white pepper

Start mixer on low speed and slowly add 6-1/2 eight ounce cups of instant potatoes and whip till smooth.

INSTANT POTATO LIST

Trio by Carnation (preferred)

Kraft

Rogers

Simplot

CRACKLING GRAVY

1	Bag Chicken Gravy Mix (1 Pound)
6	Eight Ounce Cups Cracklings
1-1/2	Gallons Water

Combine gravy mix with cooked cracklings in pot and mix thoroughly and add water and bring water to a boil for 10-12 minutes.

COLE SLAW

50 pounds Cabbage (high quality, cored)

3 eight ounce cups onion (chopped)

4 cups carrots (chopped)

1 gallon Miracle Whip (Kraft)

4 cups salad oil (Kraft)

4 cups tarragon vinegar (Heinz)

7 pounds sugar

5 tablespoons salt

HOW TO PROCESS

PRODUCE:

1. Remove outside cabbage leaves that are soiled or bruised. Retain some green leaves to add color.

2. Remove entire core from cabbage.

3. Trim three medium size onions to yield three eight ounce cups.

4. Trim 5 carrots to yield 4 cups (Carrots are added for color).

5. Chop produce to confetti size.

DRESSING:

Combine dressing ingredients thoroughly. (This is best done by using the electric mixing bowl and whip attachment.)

Mix dressing and produce thoroughly. Marinate.

POTATO SALAD

15	pounds potatoes (fresh cooked)	6	Cups Miracle Whip (Kraft)
3	Cups sweet relish (Kraft)	2/3	Cups sugar
3	Cups chopped eggs	1/2	Cup tarragon vinegar (Heinz)
1	Cup onion	3	Tablespoons salt
3	Cups celery	1/2	Teaspoon black pepper
1	Cup green onions	1/3	Cup prepared mustard (Kraft)
			Use sufficient amount of Kraft French Dressing to add color for rich looking appearance

PRODUCT:

HOW TO PROCESS

1. Boil Potatoes until done.
2. Dice Potatoes
3. Chop eggs fine (nine Grade "A" large eggs will yield 3 cups).
4. Chop celery fine (1 bunch of celery will yield 3 cups).
5. Chop green onions medium fine (2 bunches of green onions will yield one cup).
6. Chop onions fine (one medium sized onion will yield one cup).

DRESSING:

Combine dressing ingredients thoroughly. (This is best done by using the electric mixing bowl and whip attachment).

Mix dressing and produce thoroughly and marinate.

NOTE: The following types of potatoes may be used.

1. fresh - to be cooked, peeled, and diced.
2. fresh and peeled - to be cooked and diced.
3. fresh, peeled, and diced - to be cooked.

MIXED BEAN SALAD

1 #10 can green beans (drained)

1 #10 can wax beans (drained)

1 #10 can kidney beans (rinsed and drained)

3 cups green peppers

3 cups white onions

4 cups salad oil (Kraft)

4 cups tarragon vinegar (Heinz)

6 cups sugar

4 tablespoons salt

4 teaspoons black pepper

HOW TO PROCESS:

Use high quality beans. Combine all ingredients and marinate.

APPROVED BEANS: (high quality)

Sexton
Kraft

BARBECUED BAKED BEAN SAUCE

1 1/2 gallons Colonel's Bar-B-Q Sauce or Kraft Bar-B-Q Sauce

10 pounds onions

6 pounds ham

3 #10 cans catsup

7 1/2 pounds brown sugar

HOW TO PROCESS:

1. Chop onions and ham fine (confetti size)
2. Place all ingredients in stock pot and thoroughly mix.
3. Bring to a boil while constantly stirring. Allow to cool and refrigerate.

BAKED BEANS

1 gallon Bar-B-Q Baked Bean Sauce

4 #10 cans of Beans

Mix thoroughly

APPROVED BEANS:

Heinz
Sexton
B & M

PACKING ORDER

SNACK

RIB
DRUM

THIGH
WING

REGULAR

RIB	RIB	KEEL
THIGH	THIGH	WING
DRUM	WING	DRUM

THRIFT

2 WINGS	2 RIBS	1 KEEL
2 DRUMS	2 THIGHS	

BUCKET

3 WINGS	4 RIBS	1 KEEL
4 DRUMS	3 THIGHS	

BARREL

4 WINGS	5 RIBS	2 KEELS
5 DRUMS	5 THIGHS	

PACKAGING

SNACK BOX:

RIB	or	THIGH
DRUM		WING

Regular box
Ripco 8 by 10 3/4" in bottom
Napkin, wet nap, spoon
4 ounces sytrofoam potatoes and gravy
1 Biscuit or equal

INDIVIDUAL DINNER:

RIB	or	RIB	or	KEEL
THIGH		THIGH		WING
DRUM		WING		DRUM

Regular box
Ripco 8 x 10 3/4" in bottom
Napkin, wet nap, spoon
4 ounce styrofoam potatoes and gravy
4 ounce styrofoam cole slaw
2 Biscuits or equal

THRIFT BOX:

2 RIBS	2 DRUMS	1 KEEL
2 THIGHS	2 WINGS	

Regular box
Ripco 8 x 10 3/4" in bottom and on top

BUCKET:

4 RIBS	3 WINGS	1 KEEL
4 DRUMS	3 THIGHS	

1 pint of gravy in bottom of bucket covered by ripco, 15 pieces of Chicken covered by ripco, and six biscuits or equal, then lid.

PACKAGING, continued

BARREL:

5 DRUMS	5 RIBS	2 KEELS
4 WINGS	5 THIGHS	

Place Chicken in bucket container and cover with lid.